



## Pizza Ovens

Models CE-CN-0018-S, 0018-D

Items 48681, 48368

## Instruction Manual



*Revised - 08/14/2025*



Toll Free: 1-800-465-0234  
Fax: 905-607-0234  
Email: [service@omcan.com](mailto:service@omcan.com)  
[www.omcan.com](http://www.omcan.com)



# Table of Contents

Model CE-CN-0018-S / Model CE-CN-0018-D

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| Section                        | Page    |
|--------------------------------|---------|
| General Information -----      | 3 - 4   |
| Safety and Warranty -----      | 4 - 6   |
| Technical Specifications ----- | 6       |
| Installation -----             | 6 - 7   |
| Operation -----                | 7       |
| Maintenance -----              | 7       |
| Troubleshooting -----          | 8       |
| Parts Breakdown -----          | 9 - 12  |
| Electrical Schematics -----    | 13 - 14 |
| Warranty Registration -----    | 15      |

# General Information

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**Omcman Manufacturing and Distributing Company Inc., Food Machinery of America, Inc. dba Omcman and Omcman Inc. are not responsible for any harm or injury caused due to any person's improper or negligent use of this equipment. The product shall only be operated by someone over the age of 18, of sound mind, and not under the influence of any drugs or alcohol, who has been trained in the correct operation of this machine, and is wearing authorized, proper safety clothing. Any modification to the machine voids any warranty, and may cause harm to individuals using the machine or in the vicinity of the machine while in operation.**

## **CHECK PACKAGE UPON ARRIVAL**

Upon receipt of an Omcman shipment please inspect for external damage. If no damage is evident on the external packaging, open carton to ensure all ordered items are within the box, and there is no concealed damage to the machine. If the package has suffered rough handling, bumps or damage (visible or concealed), please note it on the bill of lading before accepting the delivery and contact Omcman within 24 hours, so we may initiate a claim with the carrier. A detailed report on the extent of the damage caused to the machine must be filled out within three days, from the delivery date shown in the shipping documents. Omcman has no recourse for damaged products that were shipped collect or third party.

**Before operating any equipment, always read and familiarize yourself with all operation and safety instructions.**

**Omcman would like to thank you for purchasing this machine. It's of the utmost importance to save these instructions for future reference. Also save the original box and packaging for shipping the equipment if servicing or returning of the machine is required.**

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**Omcman Fabrication et distribution Compagnie Limitée et Food Machinery d'Amérique, dba Omcman et Omcman Inc. ne sont pas responsables de tout dommage ou blessure causé du fait que toute personne ait utilisé cet équipement de façon irrégulière. Le produit ne doit être exploité que par quelqu'un de plus de 18 ans, saine d'esprit, et pas sous l'influence d'une drogue ou d'alcool, qui a été formé pour utiliser cette machine correctement, et est vêtu de vêtements de sécurité appropriés. Toute modification de la machine annule toute garantie, et peut causer un préjudice à des personnes utilisant la machine ou des personnes à proximité de la machine pendant son fonctionnement.**

## **VÉRIFIEZ LE COLIS DÈS RÉCEPTION**

Dès réception d'une expédition d'Omcman veuillez inspecter pour dommages externes. Si aucun dommage n'est visible sur l'emballage externe, ouvrez le carton afin de s'assurer que tous les éléments commandés sont dans la boîte, et il n'y a aucun dommage dissimulé à la machine. Si le colis n'a subi aucune mauvaises manipulations, de bosses ou de dommages (visible ou cachée), notez-le sur le bon de livraison avant d'accepter la livraison et contactez Omcman dans les 24 heures qui suivent, pour que nous puissions engager une réclamation auprès du transporteur. Un rapport détaillé sur l'étendue des dommages causés à la machine doit être rempli dans un délai de trois jours, à compter de la date de livraison indiquée dans les documents d'expédition. Omcman n'a aucun droit de recours pour les produits endommagés qui ont été expédiés ou cueillis par un tiers transporteur.

**Avant d'utiliser n'importe quel équipement, toujours lire et vous familiariser avec toutes les opérations et les**

# General Information

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consignes de sécurité.

Omcan voudrais vous remercier d'avoir choisi cette machine. Il est primordial de conserver ces instructions pour une référence ultérieure. Également conservez la boîte originale et l'emballage pour l'expédition de l'équipement si l'entretien ou le retour de la machine est nécessaire.

Omcan Empresa De Fabricacion Y Distribucion Inc. Y Maquinaria De Alimentos De America, Inc. dba Omcan y Omcan Inc. no son responsables de ningun daño o perjuicio causado por cualquier persona inadecuada o el uso descuidado de este equipo. El producto solo podra ser operado por una persona mayor de 18 años, en su sano juicio y no bajo alguna influencia de droga o alcohol, y que este ha sido entrenado en el correcto funcionamiento de esta máquina, y ésta usando ropa apropiada y autorizada. Cualquier modificación a la máquina anula la garantía y puede causar daños a las personas usando la máquina mientras esta en el funcionamiento.

## REVISE EL PAQUETE A SU LLEGADA

Tras la recepcion de un envio Omcan favor inspeccionar daños externos. Si no hay daños evidentes en el empaque exterior, Habra el carton para asegurarse que todos los articulos solicitados estén dentro de la caja y no encuentre daños ocultos en la máquina. Si el paquete ha sufrido un manejo de poco cuidado, golpes o daños (visible o oculto) por favor anote en la factura antes de aceptar la entrega y contacte Omcan dentro de las 24 horas, de modo que podamos iniciar una reclamación con la compañía. Un informe detallado sobre los daños causados a la máquina debe ser llenado en el plazo de tres días, desde la fecha de entrega que se muestra en los documentos de envío. Omcan no tiene ningun recurso por productos dañados que se enviaron a recoger por terceros.

**Antes de utilizar cualquier equipo, siempre lea y familiarizarse con todas las instrucciones de funcionamiento y seguridad.**

Omcan le gustaría darle las gracias por la compra de esta máquina. Es de la mayor importancia para salvar estas instrucciones para futuras consultas. Además, guarda la caja original y el embalaje para el envío del equipo si servicio técnico o devolución de la máquina que se requiere.

# Safety and Warranty

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## IMPORTANT SAFETY INFORMATION

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions carefully and completely.
2. For commercial use only.
3. Do not touch hot surfaces.
4. Protect against electrical shock by keeping all cords, plugs, and other electrical components away from water or other liquids.



# Safety and Warranty

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5. Unplug this unit when not in use and before cleaning.
6. Allow the unit to cool before putting on or taking off parts.
7. Do not operate this or any appliance with a damaged electrical cord or plug.
8. Do not operate this or any appliance after it has malfunctioned or been damaged in anyway.
9. Do not use outdoors.
10. Do not place on or near a hot gas or electric burner.
11. Attach plug to appliance first, then plug electrical cord into the wall outlet.
12. Disconnect the unit by turning the temperature and timer control to "OFF", then remove the electrical plug from the wall outlet.
13. Do not use appliance for any application other than intended use.
14. Do not insert metal utensils or oversized foods into this unit as they may cause a fire and heighten the risk of electrical shock.
15. Do not store any item on top of this unit when in operation.
16. Do not allow this oven to touch or be covered by flammable material, such as curtains, draperies, walls, etc., when in operation.
17. Do not clean with metal scouring pads as pieces can break off and touch electrical components, heightening the risk of electrical shock.
18. Never place materials such as paper, cardboard, plastic, etc. in this oven.
19. Do not cover interior of this unit with metal foil as it may cause the oven to overheat.
20. Avoid scratching the surface or nicking the edges of this unit's tempered, safety glass door. If the oven door has a scratch or nick, contact customer service before use.
21. Turn the appliance off by turning the temperature and timer control to the "OFF" position.
22. Note that the use of accessories not recommended by the manufacturer may result in injury.
23. Children should be supervised to ensure that they do not play with the oven.
24. This appliance is not intended for use by persons (including children) with reduced physical sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
25. When using the appliance in shops, snack bars, hotels etc., check the voltage and outlet to make sure the appliance is correctly connected with power.
26. Place unit on a flat surface that is well ventilated. The appliances must be supervised during operation. DO NOT leave appliance without powering off.

**NOTE: save these instructions for future reference.**

**RESIDENTIAL USERS: vendor assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications. The right is reserved to deny shipment for residential usage; if this occurs, you will be notified as soon as possible.**

## **1 YEAR PARTS AND LABOUR BENCH WARRANTY**

**Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule a drop off to either an Omcan authorized service depot in the area, or to an Omcan Service warehouse to repair the equipment.**

**Unauthorized maintenance will void the warranty. Warranty covers electrical and part failures, not improper use.**

# Safety and Warranty

Please see <https://omcan.com/disclaimer> for complete info.

## WARNING:

The packaging components (cardboard, polyethylene, and others) are classified as normal solid urban waste and can therefore be disposed of without difficulty.

In any case, for suitable recycling, we suggest disposing of the products separately (differentiated waste) according to the current norms.

**DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!**

# Technical Specifications

| Model                | CE-CN-0018-S                               | CE-CN-0018-D                               |
|----------------------|--------------------------------------------|--------------------------------------------|
| Item Number          | 48681                                      | 48368                                      |
| Temperature Range    | 65 - 450°C / 150 - 840°F                   |                                            |
| Capacity             | 1 x 18" / 1 x 457mm                        | 2 x 18" / 2 x 457mm                        |
| Stone / Chambers     | 1                                          | 2                                          |
| Timer                | 0 - 30 minutes                             |                                            |
| Power                | 1700 W                                     | 3200 W                                     |
| Electrical           | 110 - 120V / 60Hz / 1                      | 240V / 60Hz / 1                            |
| Chamber Dimensions   | 18" x 18" x 4" / 457 x 457 x 102mm         |                                            |
| Net Dimensions       | 28" x 23.3" x 15.7" / 710 x 592 x 400mm    | 28" x 23.3" x 26.3" / 710 x 592 x 670mm    |
| Packaging Dimensions | 31.8" x 26.7" x 15.7"<br>810 x 680 x 400mm | 32.6" x 27.5" x 27.1"<br>830 x 700 x 690mm |
| Net Weight           | 70.5 lbs. / 32 kgs.                        | 119.5 lbs. / 54.2 kgs.                     |
| Packaging Weight     | 79.3 lbs. / 36 kgs.                        | 132.2 lbs. / 60 kgs.                       |

# Installation

After removing the outer shipping carton and packaging material, place the oven on the floor or other flat surface.

1. Open oven and remove any instructions or packaging material shipped in the unit.
2. With sufficient help, lift up the front of the oven and attach the two front legs (packed separately in Styrofoam), carefully twisting each one into a corner and hand tighten. Lift the back of the oven



# Installation

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approximately 5 inches and block into position using a piece of wood or other solid object. Then, attach the two back legs and hand tighten.

3. Move the oven to its final location. Adjust the bottom portion of the legs to level the unit.

# Operation

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## BEFORE USING YOUR OVEN

- a. With ceramic deck inserted, place oven in a well-ventilated area to burn off any residual dust from manufacturing.
- b. Plug unit in, open door and set Temperature Control to 400°F (205°C). After one hour, close door and increase temperature to 500 °F (260 °C) for at least 1.5 hours.

**NOTE: the pizza oven may emit an odor during this process; this is normal and not harmful, and should quickly dissipate.**

- c. Turn off the oven and allow it to cool completely. Remove any smoke residue from the interior with a damp cloth.
- d. Place clean, cool oven in the area where it will be used. Be sure there is at least 6 inches' clearance between sides and top of oven and any wall or cabinet.
- e. Check to ensure nothing is blocking the exhaust vent on back of unit.

# Maintenance

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## USE AND CARE

1. When opening oven door, be sure to guide the door while lowering it. Doing so will prevent possible damage to the door jamb after an extended period of time.
2. Remove ceramic deck from cool oven.
3. With a deck brush, scrape off hardened spillage. To clean heavily soiled decks, return deck to oven and run at highest temperature in a well-ventilated area for half hour. When oven and deck are cool, remove deck and brush off residue.

**NOTE: never use high-abrasion brushing or water to clean deck, or immerse or let any water or any other liquids come into contact with the ceramic deck. Any of these can cause deck to crack.**

4. Wipe interior of oven with damp cloth, avoiding heating elements.
5. When cleaning exterior, use stainless steel cleaner and wipe in the direction of the grain.
6. To clean the glass door, use a glass cleaner or damp cloth and dry with clean cloth.

# Troubleshooting

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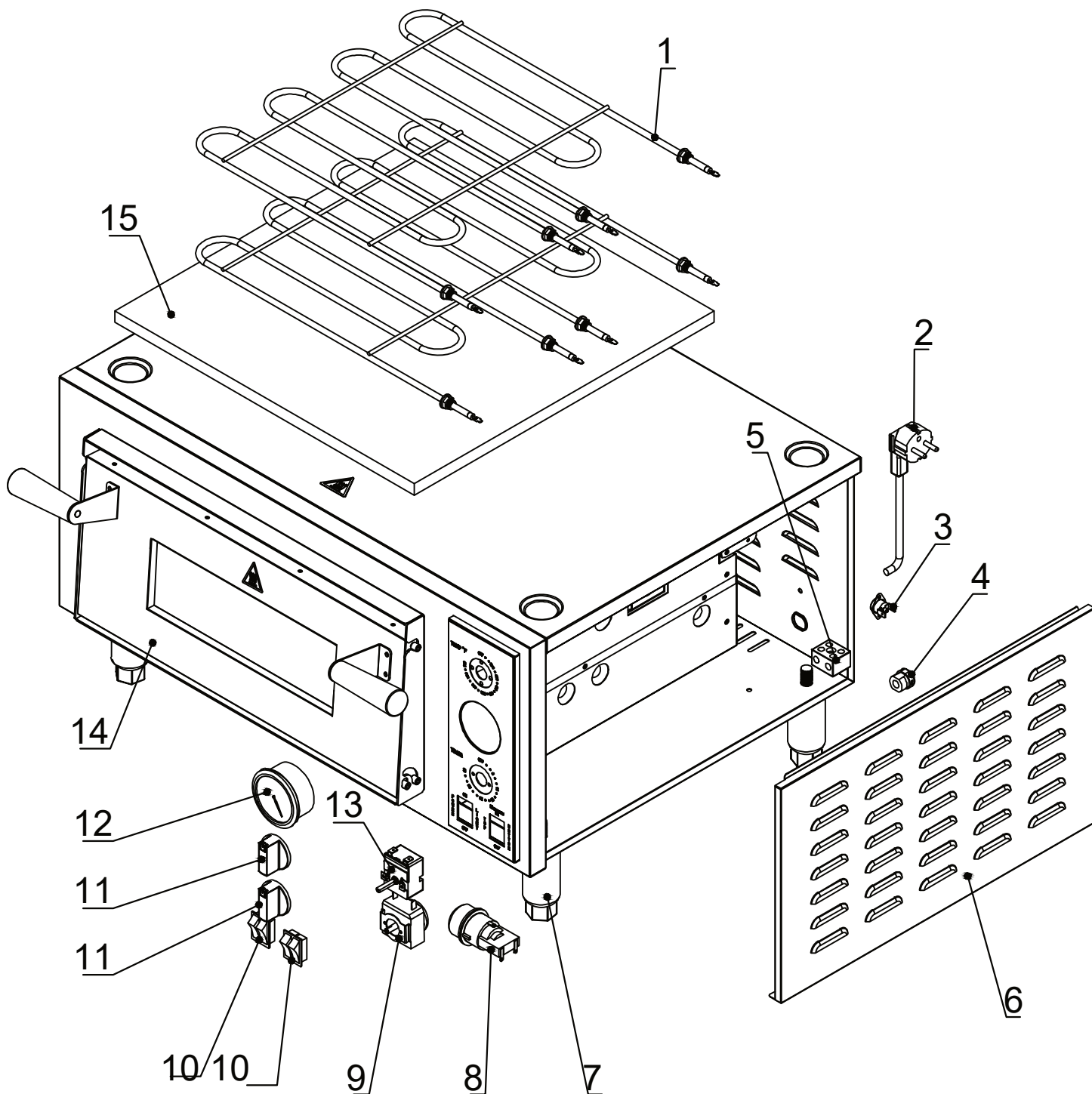
Problem: the oven does not become hot after being switched on.

- Be sure that the power switch is set.
- Be sure that the temperature control is set.



# Parts Breakdown

**Model CE-CN-0018-S** 48681



# Parts Breakdown

## Model CE-CN-0018-S 48681

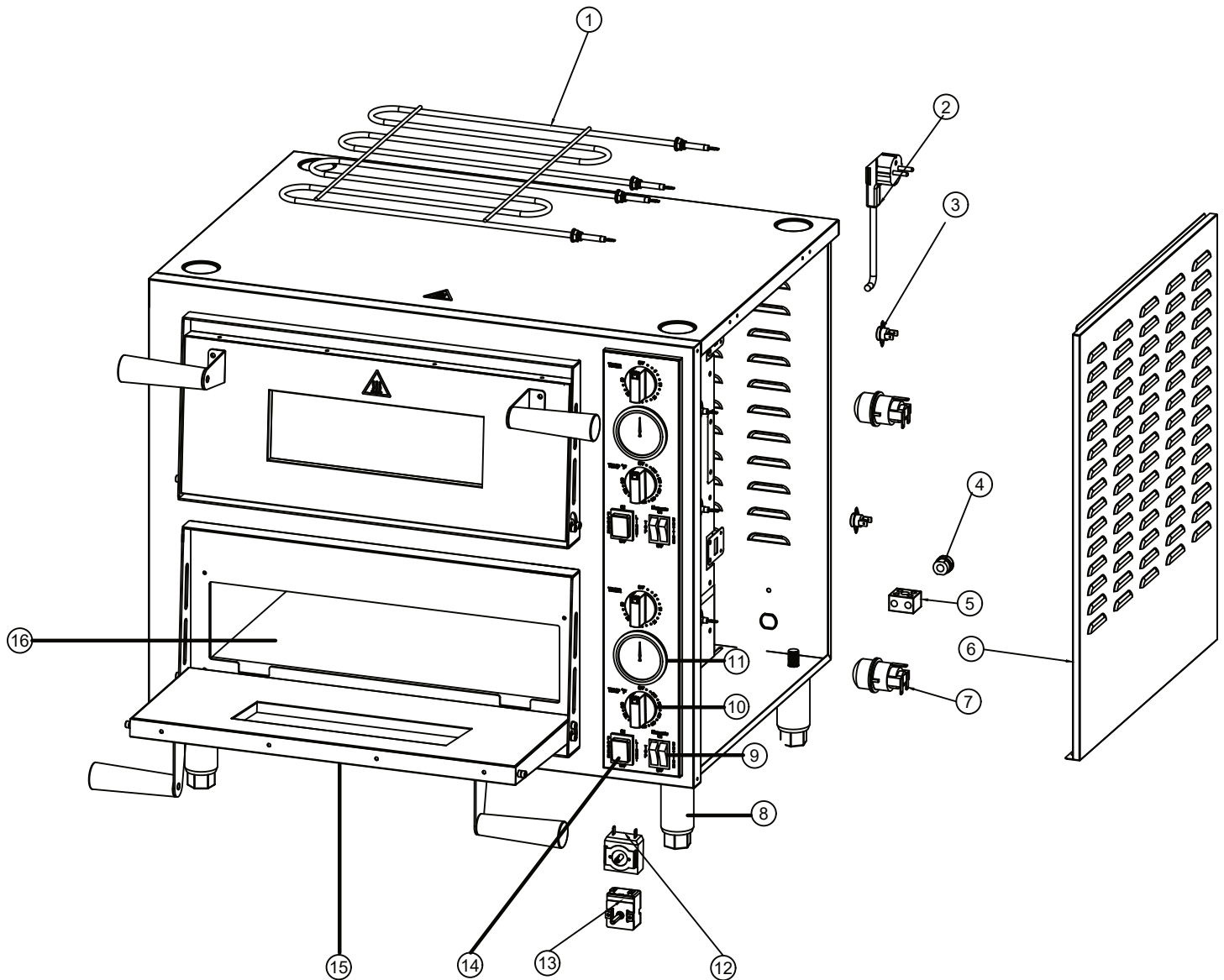
| Item No. | Description                   | Position |
|----------|-------------------------------|----------|
| AV502    | Heating Element for 48681     | 1        |
| AN832    | Power Cord for 48681          | 2        |
| AR681    | Temperature Limiter for 48681 | 3        |
| AN785    | Power Cord Clip for 48681     | 4        |
| AN786    | Terminal for 48681            | 5        |

| Item No. | Description                                   | Position |
|----------|-----------------------------------------------|----------|
| AV503    | Left and Right Side Panels for 48681          | 6        |
| AR630    | Foot for 48681                                | 7        |
| AN863    | Internal Light Protector with Light for 48681 | 8        |
| AN788    | Timer for 48681                               | 9        |
| AN790    | Double Control Switch for 48681               | 10       |

| Item No. | Description               | Position |
|----------|---------------------------|----------|
| AN792    | Thermostat Knob for 48681 | 11       |
| AV504    | Thermometer for 48681     | 12       |
| AV505    | Thermostat for 48681      | 13       |
| AV506    | Door Assembly for 48681   | 14       |
| AN796    | Pizza Stone for 48681     | 15       |

# Parts Breakdown

**Model CE-CN-0018-D** 48368



# Parts Breakdown

## Model CE-CN-0018-D 48368

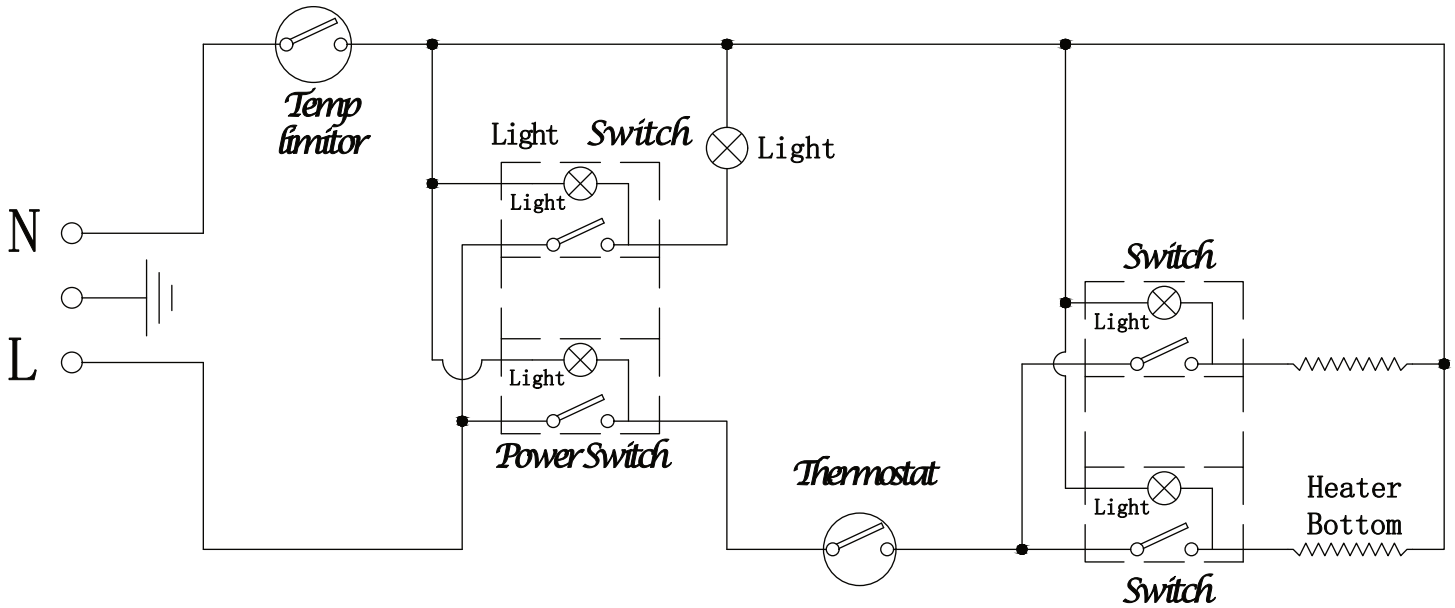
| Item No. | Description                          | Position |
|----------|--------------------------------------|----------|
| AV507    | Heating Element for 48368            | 1        |
| AN784    | Power Cord for 48368                 | 2        |
| AV508    | Temperature Limiter for 48368        | 3        |
| AN785    | Power Cord Clip for 48368            | 4        |
| AN786    | Terminal for 48368                   | 5        |
| AV509    | Left and Right Side Panels for 48368 | 6        |

| Item No. | Description               | Position |
|----------|---------------------------|----------|
| AV510    | Internal Light for 48368  | 7        |
| AR630    | Foot for 48368            | 8        |
| AV511    | Dual Switch for 48368     | 9        |
| AN792    | Thermostat Knob for 48368 | 10       |
| AV504    | Thermometer for 48368     | 11       |
| AN788    | Timer for 48368           | 12       |

| Item No. | Description             | Position |
|----------|-------------------------|----------|
| AV505    | Thermostat for 48368    | 13       |
| AO250    | Power Switch for 48368  | 14       |
| AV506    | Door Assembly for 48368 | 15       |
| AN796    | Pizza Stone for 48368   | 16       |

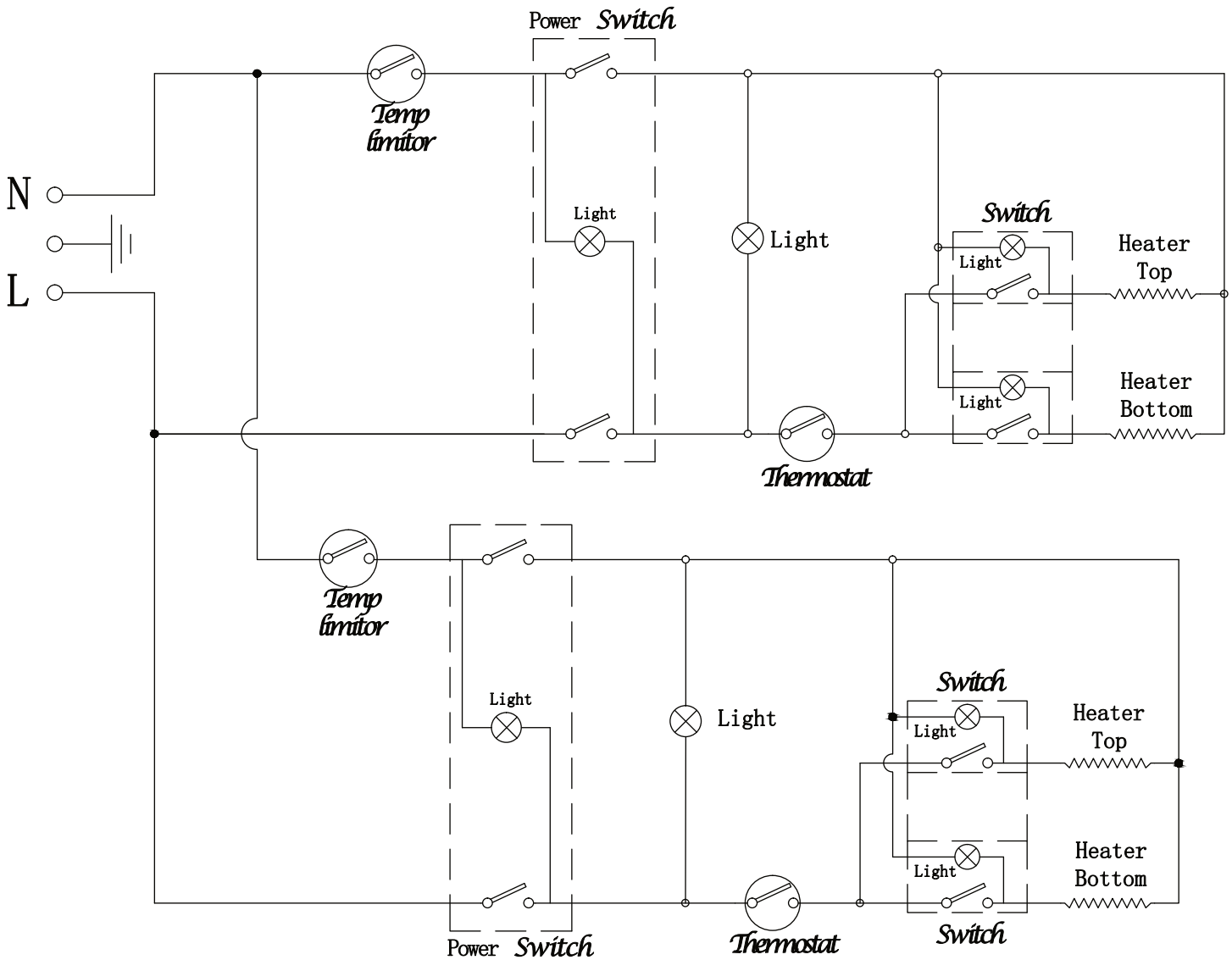
# Electrical Schematics

**Model CE-CN-0018-S** 48681



# Electrical Schematics

**Model CE-CN-0018-D** 48368





# Warranty Registration

Thank you for purchasing an Omcan product. To register your warranty for this product, complete the information below, tear off the card at the perforation and then send to the address specified below. You can also register online by visiting:

Merci d'avoir acheté un produit Omcan. Pour enregistrer votre garantie pour ce produit, complétez les informations ci-dessous, détachez la carte au niveau de la perforation, puis l'envoyer à l'adresse spécifiée ci-dessous. Vous pouvez également vous inscrire en ligne en visitant:

Gracias por comprar un producto Omcan usted. Para registrar su garantía para este producto, complete la información a continuación, cortar la tarjeta en la perforación y luego enviarlo a la dirección indicada a continuación. También puede registrarse en línea en:

***<https://omcan.com/warranty-registration/>***

**For mailing in Canada**

**Pour postale au Canada**

**Por correo en Canadá**

**OMCAN**

**PRODUCT WARRANTY REGISTRATION**

3115 Pepper Mill Court,  
Mississauga, Ontario  
Canada, L5L 4X5

**For mailing in the US**

**Pour diffusion aux États-Unis**

**Por correo en los EE.UU.**

**OMCAN**

**PRODUCT WARRANTY REGISTRATION**

4450 Witmer Industrial Estates, Unit 4,  
Niagara Falls, New York  
USA, 14305

***or email to: [service@omcan.com](mailto:service@omcan.com)***



## Purchaser's Information

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ Province or State: \_\_\_\_\_ Postal or Zip: \_\_\_\_\_

Country: \_\_\_\_\_

Dealer from which Purchased: \_\_\_\_\_

Dealer City: \_\_\_\_\_ Dealer Province or State: \_\_\_\_\_

Invoice: \_\_\_\_\_

Model Name: \_\_\_\_\_ Model Number: \_\_\_\_\_

Machine Description: \_\_\_\_\_

Date of Purchase (MM/DD/YYYY): \_\_\_\_\_

Would you like to extend the warranty? ☐ Yes ☐ No

Company Name: \_\_\_\_\_

Telephone: \_\_\_\_\_

Email Address: \_\_\_\_\_

Type of Company:

- |                                                                |                                      |                                  |
|----------------------------------------------------------------|--------------------------------------|----------------------------------|
| <input type="checkbox"/> Restaurant                            | <input type="checkbox"/> Bakery      | <input type="checkbox"/> Deli    |
| <input type="checkbox"/> Butcher                               | <input type="checkbox"/> Supermarket | <input type="checkbox"/> Caterer |
| <input type="checkbox"/> Institution ( <i>specify</i> ): _____ |                                      |                                  |
| <input type="checkbox"/> Other ( <i>specify</i> ): _____       |                                      |                                  |

Serial Number: \_\_\_\_\_

Date of Installation (MM/DD/YYYY): \_\_\_\_\_

**Thank you for choosing Omcan | Merci d'avoir choisi Omcan | Gracias por elegir Omcan**



Since 1951 Omcan has grown to become a leading distributor of equipment and supplies to the North American food service industry. Our success over these many years can be attributed to our commitment to strengthen and develop new and existing relationships with our valued customers and manufacturers. Today with partners in North America, Europe, Asia and South America, we continually work to improve and grow the company. We strive to offer customers exceptional value through our qualified local sales and service representatives who provide convenient access to over 6,500 globally sourced products.

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Depuis 1951 Omcan a grandi pour devenir un des “leaders” de la distribution des équipements et matériel pour l’industrie des services alimentaires en Amérique du Nord. Notre succès au cours de ces nombreuses années peut être attribué à notre engagement à renforcer et à développer de nouvelles et existantes relations avec nos clients et les fabricants de valeur. Aujourd’hui avec des partenaires en Amérique du Nord, Europe, Asie et Amérique du Sud, nous travaillons continuellement à améliorer et développer l’entreprise. Nous nous efforçons d’offrir à nos clients une valeur exceptionnelle grâce à nos ventes locales qualifiées et des représentants de service qui offrent un accès facile à plus de 6500 produits provenant du monde entier.

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Desde 1951 Omcan ha crecido hasta convertirse en un líder en la distribución de equipos y suministros de alimentos en América del Norte industria de servicios. Nuestro éxito en estos años se puede atribuir a nuestro compromiso de fortalecer y desarrollar nuevas relaciones existentes con nuestros valiosos clientes y fabricantes. Hoy con socios de América del Norte, Europa, Asia y América del Sur, que trabajan continuamente para mejorar y crecer la empresa. Nos esforzamos por ofrecer a nuestros clientes valor excepcional a través de nuestro local de ventas y representantes de los servicios que proporcionan un fácil acceso a más de 6,500 productos con origen a nivel mundial.

